

Sunday 22nd January

A great red wine for Sunday lunch!

La Liberté Touriga Nacional 2014, Pierre Cros

Produced from a small plot of only 1.0 ha of vines. A wine produced from the grape variety grown in the Portuguese Douro and Dao regions. Highly complex with flavours and aromas of spice, coffee, fruit, laurel and thyme, this is a super, intense and multi-layered wine.

125ml £5.95 500ml ££23.40 BT £ 35

Beetroot cured salmon, pickled beetroot, horseradish cream

Carrot & cumin soup, freshly baked onion & cheese bread (v)

Chicken & ham hock ballotine, tarragon mayonnaise, herb salad



Pan fried fillet of hake,
chive gnocchi, artichoke purée, oyster mushroom, red wine jus

Butternut squash risotto, roasted grelot onions (v)

Roast sirloin of Derbyshire beef, roast potatoes, pan gravy, Yorkshire pudding

Roast loin of Mr Hatter's pork, roast potatoes, pan gravy, Yorkshire pudding

Roast leg of Staffordshire lamb, roast potatoes, pan gravy, Yorkshire pudding

All served with seasonal vegetables where appropriate



Chocolate fudge brownie, salted caramel, vanilla ice cream

Traditional bread & butter pudding, vanilla custard

Iced pear parfait, poached pear, crispy spice cake

Selection of cheese, artisan biscuits, fruit chutney (£5 supplement)

2 courses £20.95

3 courses £24.95

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.

A discretionary service charge of 10% will be added to tables of 8 or more.

Please be aware that as our game is sourced locally it may contain shot.